

Mr. Miyagi

TAG #mrmsays @mrmiyagimelbourne



COCKY T'S

*ask one of staff for full drinks list

	Mr. M's Frosé <i>frosé all day</i> frozen rosé, love, secrets	16.5
	Frozen G&T <i>let the party be-gin</i> gin, tonic, cucumber, fun	16.5
	Cold Drip Martini <i>Mr. M's espresso martini</i> shochu, vodka, coffee, sake & white chocolate foam	22
	Hello Kitty Sour <i>sweet & fruity</i> vodka, lychee, citrus, egg white	21
	Charlie Does Tokyo <i>our twist on a classic</i> sloe gin, umeshu, yuzu, lime	22
	Yukie Makes a Porno <i>naughty but nice</i> gin, blood orange, passionfruit, white chocolate, egg white	22
	Sanchez Does Kyoto <i>Japanese margarita</i> tequila, yuzu, agave	22

SPARKLING

Moët & Chandon <i>Champagne – Epernay, France</i>	21 110
Villa Fresco <i>Frizzante NV Prosecco</i>	12 60

BEER

Sapporo <i>on tap 370ml</i>	9.5
Young Henry's <i>Newtownner pale ale 375 ml</i>	11
Sapporo Black <i>black beer 650 ml</i>	17

WINE

Mr. M's Blanco <i>locally sourced – ask staff for info</i>	9.5
Harvest Moon <i>Sauv Blanc - NZ</i>	13 65
Smokin' Barrels <i>Chardonnay - SA</i>	13 65
Leeuwin Estate <i>Riesling - WA</i>	13 65
Été Rosé - <i>Languedoc-Roussillon, France</i>	13 65
Mr. M's Rosso <i>locally sourced – ask staff for info</i>	9.5
Yering Station Elevations <i>Pinot Noir - VIC</i>	14 70
Plantaganet <i>Shiraz - WA</i>	12 60
Paxton <i>Tempranillo – SA</i>	13 65

Founded in 2013, Mr. Miyagi offers a continuously evolving menu of beautiful Japanese inspired dishes created with locally sourced ingredients.

As a guide, we recommend **6 courses + dessert**. Below we have put together our most popular dinner combination which you can use for inspiration.

Much love, Mr. M x

MR. M RECOMMENDS

Follow us - you're in safe hands

COURSE 1 - Salt & Vinegar Edamame *gf v*

blanched soybeans, salt & vinegar, shichimi

COURSE 2 - Salmon Nori Taco *gf*

salmon belly, sushi rice, spicy napa cabbage, kewpie mayo, chilli oil

COURSE 3 - Happy's Handroll *cbv*

designed and created daily - ask us

COURSE 4 - Schnitty Bao

ramen coated chicken schnitzel, kimchi tartare, kimchi cucumber

COURSE 5 - Prawn & Ginger Dumplings (5pc)

crispy sweet potato, lobster chilli bean oil, spring onion

COURSE 6 - Miyagi Fried Chicken

marinated boneless chicken, MFC seasoning, kewpie mayo

DESSERT - Pumpkin Toast

white chocolate & pumpkin ganache, honeycomb, yoghurt sorbet, spiced pumpkin ice cream

level one

EVENT SPACE UPSTAIRS AT *Mr. Miyagi*

Need a bigger table? Mr. M can host your next event
events@mrmiyagi.com.au

CUTLERY BY

K R O F

@KROF.co

SMALLER

Salt & Vinegar Edamame *gf v* **8.5**
blanched soybeans, salt & vinegar, shichimi

Salmon Nori Taco *gf* **16.5ea**
salmon belly, sushi rice, spicy napa cabbage, kewpie mayo, chilli oil

Eggplant Katsu Nori Taco *gf v* **15.5ea**
spiced eggplant katsu, sushi rice, shibazuke mayo, crispy sweet potato, pumpkin relish

Prawn & Ginger Dumplings (5pc) **17.5**
crispy sweet potato, lobster chilli bean oil, spring onion

Shiitake Dumplings (5pc) **15**
pickled shiitake, coriander, chilli bean oil

Schnitty Bao **11.5ea**
ramen coated chicken schnitzel, kimchi tartare, kimchi cucumber

Miso Mushroom Bao **10.5ea**
panko crumbed portobello mushroom, yuzu celeriac remoulade, miso mayo

Tofu Bao **9.5ea**
tempura tofu, peanut snake bean sambal, green chilli mayo

BIGGER

Tempura Broccoli **16.5**
ramen seasoning, salted buffalo ricotta

Miyagi Fried Chicken *gf* **23.5**
marinated boneless chicken, MFC seasoning, kewpie mayo

48hr Short Rib **27.5**
slow cooked beef short rib, miso peanut satay, served with rice

Coriander Pesto Pumpkin Gnocchi **25.5**
butter tossed pumpkin gnocchi, dashi & coriander pesto, fresh ricotta, soy pepitas, shichimi

RAW

Happy's Handroll *cbv* **27.5**
designed and created daily - ask us

Bang Bang Tuna Cracker *gf* **10.5ea**
fresh spicy tuna, cashew, avocado mousse, black sesame rice crackers

Pink Cured Salmon *gf* **23.5**
grapefruit, creme fraiche, confit cherry tomatoes, wasabi furikake, basil snow

Wagyu Tataki **25.5**
rare wagyu beef, nashi pear, puff rice, red wine pickled shallot, sesame ponzu, wasabi

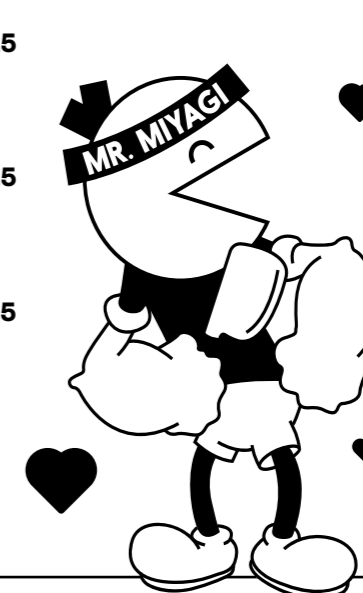
Himalayan Salt Slab Kingfish *gf* **24.5**
crispy quinoa, green chilli, coriander, fennel, apple, lemon

DESSERT

Pumpkin Toast **24**
white chocolate & pumpkin ganache, honeycomb, yoghurt sorbet, spiced pumpkin ice cream

Yuzu Cheesecake **24**
yuzu cream, shortbread pastry, pistachio sugar banana & passionfruit sorbet, candied zests, chocolate shavings

Liquid dessert? **22**
Try one of our Cold Drip Martinis



VOUCHERS

Be the bestest human ever & gift someone a voucher for Mr. Miyagi and Yukie's Snack Bar.

www.mrmiyagi.com.au



We can cater to all dietary requirements please ask!



Spotify @mrmiyagimelbourne



Jobs - jobs@mrmiyagi.com.au